



GROUP MENUS  
MARCH 2020

Whether you're celebrating, entertaining clients or just out with friends, we're here to help. We can seat up to 12 guests on one table for brunch or dinner and at non peak times we can accommodate up to 20 guests, across two tables.

GROUP MENUS  
MARCH 2020



GROUP MENU  
£35 per person

Mon–Sun  
Up to 12 guests on one table

STARTERS

Beetroot, pistachio, mint pistou  
Ham hock & parsley terrine  
Twice baked soufflé, truffle cream, candied walnuts

MAINS

Cod, confit potatoes, salsa verde  
Breaded celeriac, wild mushrooms, salt baked red onion, puy lentils  
Chicken, confit garlic, rocket

PUDDINGS

Crème brûlée  
Sticky toffee pudding, smoked butterscotch sauce  
Sorbet coupe

LUXE MENU  
£42 per person

Mon–Sun  
Up to 12 guests on one table

STARTERS

Trout gravlax, celeriac remoulade  
Steak tartare  
Beetroot, pistachio, mint pistou

MAINS

Salmon, crab bisque, breadcrumbs  
Confit duck, cabbage, mustard cream  
Breaded celeriac, wild mushrooms, salt baked red onion, puy lentils

PUDDINGS

Almond & plum jam tart, clotted cream  
Chocolate mousse, creme fraiche, honeycomb  
Banana & coconut Sundae, peanut brittle

GROUP BRUNCH MENU  
£35 per person

Sat & Sun Brunch  
1 × Bellini or Bloody Mary per person

SAVOURY

Farinata, avocado, rocket, capers, crispy chickpeas, chilli  
Hash brown, charred corn, crème fraîche, chilli  
Maple candied bacon benedict, bacon butter hollandaise, smoked bacon salt

Served with hash browns

SWEET

Pancakes, berries, clotted cream  
French toast, smoked butterscotch, clotted cream, pecan brittle  
Banana & coconut Sundae, peanut brittle

ADD ONS — Available to add to all group menus

CHAMPAGNE ARRIVAL  
£15 per person

OYSTERS  
£6 per person

COFFEE & TEA  
£2 per person

ESPRESSO MARTINI  
£9.50 per person

SIDES

Chips — 6  
Gem salad, mustard cream dressing — 5  
Hispi cabbage, butter, parsley — 5  
Aligot — 8.5